

IN THE CLAIMS

Please amend the claims as follows:

1-4. (Cancelled)

5. (Currently Amended) A composition for use in preparing a donut having reduced fat content which comprises a wheat protein isolate, wherein the wheat protein isolate is present in the range of about 0.5 wt % to about 10.0 wt % by flour weight, said wheat protein isolate comprising wheat gluten and at least one chemical selected from the group consisting of lactic acid and sulfite ~~and wherein the composition does not contain dried milk.~~

6. (Previously Presented) The composition of claim 5 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.

7. (Previously Presented) The composition of claim 5 wherein said donut is a cake donut.

8. (Currently Amended) A donut having reduced fat content which comprises a wheat protein isolate, wherein the wheat protein isolate is present in the range of about 0.5 wt % to about 10.0 wt % by flour weight, said wheat protein isolate comprising wheat gluten and at least one chemical selected from the group consisting of lactic acid and sulfite ~~and wherein the donut does not contain dried milk.~~

9. (Previously Presented) The donut of claim 8 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.

10. (Cancelled)

11. (Previously Presented) The donut of claim 8 wherein said donut is a cake donut.

12. (Previously Presented) The donut of claim 8 which is a dough or batter.
13. (Currently Amended) A method for preparing a donut having a reduced fat content, said method comprising the steps of ~~which comprises:~~
adding a wheat protein isolate in the range of about 0.5 wt % to about 10.0 wt %
by flour weight, wherein said wheat protein isolate comprises wheat
gluten and at least one chemical selected from the group consisting of
lactic acid and sulfite;
~~omitting dried milk;~~ and
contacting the donut with oil or fat during preparation ~~cooking~~ of the donut.
14. (Previously Presented) The method of claim 13 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.
15. (Previously Presented) The method of claim 13 wherein contacting the donut with oil or fat during cooking comprises frying said donut.
16. (Previously Presented) The method of claim 13 wherein contacting the donut with oil or fat during cooking comprises baking said donut.
17. (New) The composition of Claim 5 wherein said wheat protein isolate comprises wheat gluten, lactic acid and sulfite.
18. (New) The donut of Claim 8 wherein said wheat protein isolate comprises wheat gluten, lactic acid and sulfite.
19. (New) The method of Claim 13, wherein said wheat protein isolate comprises wheat gluten, lactic acid and sulfite.